

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
EATING & DRINKING ESTABLISHMENT / FOOD ESTABLISHMENT
INSPECTION REPORT

REASON		GRADE D	Inspection Date: 03/27/2017		ESTABLISHMENT NAME: SAN JOSE SUPERMARKET	
Regular			Time In 2:00	Time Out 6:40	OWNER/OPERATOR: SAN JOSE INVESTMENT, LLC.	
Follow-Up		RATING 45			Sanitary Permit No.: 20000-160000619	
Complaint	✓		PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired			
Investigation						
Other:						

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
	A REGULAR INSPECTION WAS CONDUCTED TODAY ²¹ FOR IN RESPONSE TO COMPLAINT NO. 17-027B REGARDING RAT DROPPINGS IN THE FACILITY. THE COMPLAINT WAS FOUND TO BE SUBSTANTIATED DURING THIS INSPECTION. PREVIOUS INSPECTION CONDUCTED ON 01/27/14 RESULTED IN A GRADE/RATING OF 4/A. PREVIOUS VIOLATIONS WERE CORRECTED (ITEMS # 36 AND 37), AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:		
5	NO THERMOMETERS PROVIDED FOR CHILL UNITS. THERMOMETERS SHALL BE PROVIDED TO PROPERLY MONITOR AMBIENT TEMPERATURE OF FOOD STORAGE UNITS.	2	
6	FISH, CHICKEN, AND PORK/BEEF IMPROPERLY THAWED IN CONTAINERS/BOXES ON TOP OF PREP SINK OR ON THE FLOOR. POTENTIALLY HAZARDOUS FOOD SHALL BE THAWED USING AN APPROVED METHOD TO MINIMIZE GROWTH OF PATHOGENS	4	
8	MULTIPLE FOOD ITEMS (MEAT AND PRODUCE) STORED DIRECTLY ON THE FLOOR OF FREEZERS/CHILL UNITS. FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE FLOOR TO PREVENT CONTAMINATION.	4	
12	NO SOAP OR PAPER TOWEL PROVIDED FOR HANDWASHING SINKS	6	

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

*Note: When any of the following items are cited above, they shall be corrected within 10 days of this inspection:

(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

3/29/17
DEH Inspector (Name & Title):

L. NAVARRO, EPHU I

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Regular		D	03/27/2017		SAN JOSE SUPERMARKET	
Follow-Up			Time In	Time Out	OWNER/OPERATOR:	
Complaint	✓		2:00	6:40	SAN JOSE INVESTMENT, LLC.	
Investigation		RATING	Sanitary Permit No.:		LOCATION:	Establishment Type:
Other:		45	20000-16000619		MATE	PROCESSING PLANT
			PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired			

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ITEM*	REMARKS	DEMERIT	CORRECT BY
	IN THE MEAT PROCESSING AND THE VEGETABLE/FRUIT PROCESSING AREAS. EMPLOYEES DID NOT WASH HANDS AFTER HANDLING ITEMS IN THE WAREHOUSE AND BEFORE HANDLING MEAT OR FRESH PRODUCE.		
	HANDS SHALL BE PROPERLY WASHED WITH SOAP AND PAPER TOWEL TO PREVENT CONTAMINATION OF FOOD BY HAND.		
13	NO HAIR RESTRAINTS WORN BY EMPLOYEES IN BOTH MEAT AND FRESH PRODUCE PROCESSING AREAS.	4	
	HAIR RESTRAINTS SHALL BE WORN TO PREVENT PHYSICAL CONTAMINATION OF FOOD.		
14	CUTTING BOARDS IN BOTH PROCESSING AREAS WITH DARK STAINS AND DEEP CUT MARKS.	2	
	FOOD CONTACT SURFACES SHALL BE SMOOTH AND EASILY CLEANNABLE TO PREVENT CROSS-CONTAMINATION.		
15	EQUIPMENT FOR PLASTIC-WRAPPING OF MEAT HAS RUSTY PLATFORM.	2	
	NON-FOOD CONTACT SURFACES SHALL BE PROPERLY MAINTAINED TO PREVENT CONTAMINATION.		
16	WAKEWASHING FACILITIES IN BOTH MEAT AND FRESH PRODUCE	2	

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Regular		D	03/27/2017		SAN JOSE SUPERMARKET	
Follow-Up			Time In	Time Out	OWNER/OPERATOR:	
Complaint	✓		2:00	6:40	SAN JOSE INVESTMENT, LLC.	
Investigation		RATING 45	Sanitary Permit No.: 20000-160000619		LOCATION:	Establishment Type:
Other:					MAITE	PROCESSING PLANT
PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired						

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ITEM*	REMARKS	DEMERIT	CORRECT BY
	PROCESSING AREAS ARE GENERALLY UNCLEAN; NO TEST STRIPS WASHING & PRODUCE/CUTTING MEAT ON TOP OF 3-COMPARTMENT SINKS PROVIDED		
	WAREWASHING FACILITIES SHALL BE CLEAN AND TEST STRIPS PROVIDED TO FACILITATE PROPER CLEWING AND SANI- TIZING OF EQUIPMENT.		
17	FOOD THERMOMETER NOT PROVIDED; TEST STRIPS NOT AVAILABLE. THERMOMETER AND TEST STRIPS SHALL BE PROVIDED TO MONITOR TEMPERATURE OF FOOD OR DILUTION OF SANITIZING SOLUTION.	1	
25	PLASTIC CONTAINERS FOR PACKAGING FRESH PRODUCE STORED, UNCOVERED, ON SHELF NEXT TO THREE-COMPARTMENT SINK. SINGLE SERVICE ARTICLES SHALL BE PROPERLY STORED TO PROTECT FROM CONTAMINATION.	2	
32	BOTH TOILET BOWLS AND FLOOR IN MALE AND FEMALE RESTROOMS HAVE DARK STAINS; SELF-CLOSING DEVICE IN MALE RESTROOM IS IN DISREPAIR; NO TOILET TISSUE PROVIDED IN MEN'S RESTROOM. TOILET FACILITIES SHALL BE CLEAN, AND MAINTAINED IN GOOD REPAIR TO PREVENT SPREAD OF GERMS.	4	
34	A BUNCH OF CARDBOARD BOXES AND GARBAGE FOUND ON THE	4	

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Received By (Name & Title):

2/21/17

DEH Inspector (Name & Title):

L. NAVARRO, EPHU I

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ITEM*	REMARKS	DEMERIT	CORRECT BY
	GROUND (NOT IN RECEPTACLES); NUMEROUS OTHER BOXES, FOOD ITEMS FOR DISPOSAL FOUND IN HALLWAY BETWEEN MEAT & PRODUCE PROCESSING AREAS, AND IN CHILL UNITS.		
35	RAT DROPPINGS, BITE MARKS, RAT NESTS, AND HOLES FOUND IN MEAT AND PRODUCE PROCESSING AREAS, AND ON HALLWAY. PESTS SHALL NOT BE PRESENT TO PREVENT SPREAD OF DISEASE.	4	
37	WALLS AND CEILINGS IN BOTH PROCESSING AREAS AND ON HALLWAY HAVE OPENINGS/HOLES OR IN DISREPAIR.	2	
42	NUMEROUS UNNECESSARY ARTICLES/UNUSED EQUIPMENT FOUND IN BOTH PROCESSING AREAS. PREMISES SHALL BE MAINTAINED FREE OF LITTER OR UNUSED ARTICLES TO PREVENT HARBORAGE OF PESTS. PICTURES OF VIOLATIONS WERE TAKEN. REMOVED "A" PLACARD NO. 01629. ISSUED "D" PLACARD NO. 00353 & NOTICE OF CLOSURE. AND FACILITY SANITARY PERMIT SUSPENDED DUE TO IMMINENT HEALTH HAZARD (RAT INFESTATION). DISCUSSED THIS REPORT WITH MANAGER, KENNY YUON.	2	

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Received By (Name & Title):

3/27/17

DEH Inspector (Name & Title):

L. NAVARRO, EPITH I



GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO
GOVERNOR

RAY TENORIO
LIEUTENANT GOVERNOR

JAMES W. GILLAN
DIRECTOR

LEO G. CASIL
DEPUTY DIRECTOR

Date: 03/27/17

STN JOSE SUPERMARKET (PROCESSING PLANT)
Name of Establishment

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

45 / 0
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) calendar days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,
for J. Gillan
JAMES GILLAN
Director

Issued By: L. NAVARRO
Name of EPHO

Received By: [Signature]
Establishment Representative